

B2 molecular weight starch hydrolysate having a DE of 1 to 20 or a crystalline hydrate former, the baked good, when having a thickness of about 2.2 mm, having a modulus of at least 200 g/mm<sup>2</sup> at a moisture content of 10%.

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20. (Twice amended) A filled food product comprising:

B3 a baked good composition comprising flour, water and a sweetener, the sweetener comprising at least one of a high molecular weight starch hydrolysate having a DE of 1 to 20 or a crystalline hydrate former; and  
a filling in contact with the baked good.

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